

Ezequiel Kerluke

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SKILLS

Cuisine Styles

French

Kitchen Skills

Baking • Butchery • Plating • Menu Design

Operations

HACCP • Supplier Negotiation

Soft Skills

Training • Time Management • Quality Control • Team Leadership

SUMMARY

Chef with a track record building high-impact solutions and improving KPIs.

EXPERIENCE

Line Cook — Shields LLC (Jun 2017 - Nov 2021)

- Catered private events for up to 61 guests with 95%+ client satisfaction.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.

Private Chef — Rogahn - Trantow (Apr 2022 - Present)

- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 108 guests with 95%+ client satisfaction.

PROJECTS

cattus absum esse - Distributed human-resource knowledge user <https://uniform-pronoun.info>

catena vesco - Upgradable tangible analyzer <https://determined-version.net>

tergeo avaritia - Stand-alone high-level microservice <https://these-cauliflower.org>

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Bartoletti Inc University (2023)